

# SMOKE

## BBQ

### COVID-SECURE GUIDANCE

Your safety and happiness is our number one priority! Here are some of the lengths we are taking to ensure your and our teams' safety. We hope this gives you all the confidence to feel safe when visiting our restaurant in the near future!



#### HAND SANITISING

Hand sanitizers are located at entrance doors, throughout the restaurant, before entering toilets (two in the toilets) and at every workstation for the staff.



#### SAFE SERVICE

All our team wear PPE (visors) at all times. They are happy to offer you a flexible at-table service. All condiments are single-use and your cutlery will be brought out to you.

W > 1M

#### SAFE SPACING

We have created a one metre plus environment across our restaurant and all booths are divided by screens. There are clearly marked traffic routes and "new safe dining spaces" to allow more distance between guests.



#### HEALTH CHECK

We still operate a health check questionnaire for all our staff before they start their shift, to ensure the safety of our guests & all our team members. We trust that all guests are well to their knowledge before arriving at SMOKE.



#### CLEANING AND SANITISING

Our team has been re-trained to look after the restaurant & toilet facilities with stringent deep cleaning procedures. The restaurant is sanitized by using ozone cleanser overnight, daily! Our toilets and all shared services are monitored & cleaned every 30 min. All credit card machines are sanitised after every use.



#### SOCIAL INTERACTION

To help us abide by the rules and keep everyone safe, we ask:

- group of more than 6 guests are from no more than 2 households
- all guests over 16 need to scan NHS Track & Trace QR code or provide our team with contact details
- Face coverings are worn when not seated at the table
- follow our one-way system and avoid weaving between tables